Primo 60 Oven Assembly and Operation Manual

The Stone Bake Oven Company
Units 18 & 19
Radar Way
Christchurch Business Park
BH23 4FL

info@stoneovenco.co.uk

For further information visit us at www.thestonebakeovencompany.co.uk

© The Stone Bake Oven Company 2014. All rights reserved.

FIRE AND SAFETY NOTICE: SAVE THESE INSTRUCTIONS

Failure to follow the Primo Oven Manual and Health and Safety instructions may result in oven damage, cause damage to property, cause bodily injuries or in some cases even cause death.

If you choose to use the oven, it is done so at your own risk. No liability is accepted by the Stone Bake Oven Company for any injury, damage or loss incurred.

DO NOT burn flammable liquids or similar at any time in the oven, including but not limited to; firelighter fluid, petrol, diesel, lantern oil or kerosene.

DO NOT artificially attempt to induce airflow through the oven, e.g. using a fan.

ONLY USE untreated dry hardwood as a fuel and DO NOT burn any refuse, plastics, treated wood, including laminates, charcoal, chipped wood, pressure treated lumber, sappy wood (for example, pine) or fossil fuels.

ALWAYS WEAR PROTECTIVE CLOTHING: We strongly recommend gloves for use during oven operation. ALWAYS keep children, groups of people, and pets a safe distance from the oven whilst in operation and whilst cooling.

ENSURE all tools and materials used in the oven are appropriate for high temperatures and take care whilst handling. No liability is accepted for any injury, damage or loss that occurs because non-approved tools have been used.

BEWARE of high temperatures achieved on the inside the oven and be cautious of flying sparks. Ensure wood storage is covered by a non-combustible material.

ENSURE if you install your oven indoors/ under cover the appropriate building regulations and safety restrictions are met. Check with your local authority.

DO NOT keep any combustible materials, near or within range of the oven at any time. This includes clothing, furniture, electrics, nearby shrubs or trees, flammable materials, liquids or the like.

DO NOT touch the oven or artificially block or cover the oven entrance at any time during and after operation.

DISPOSE of ashes in a safe way once they are cold. Ensure you regularly clean your flue parts, failure to do so may result in flue fires.

DO NOT modify the oven in any way from the manufacturer's design and specification. "Building in" as described by the Stone Bake Oven Company does not count as modification.

FIRE PRECAUTION:

Ensure a water fire extinguisher of at least 9 litres capacity (to deal with the oven and surrounding area) and a bucket of sand are positioned within easy reach. Although we have tested the use of fire extinguishers on the oven with no adverse affect, in case of an emergency, we recommend only sand is used to knock down a fire within the oven. In order to satisfy UK Fire Safety Legislation we strongly suggest that anyone who may tackle a fire should be adequately trained by a fire safety professional.

© The Stone Bake Oven Company 2014. All rights reserved.

Contents

1. About your Primo 60 Oven

1.1 Protecting your Primo from the elements

1.2 Primo Oven finish

1.3 Soot

1.4 If your Primo Oven chips/cracks

1.5 Primo reinforcement fibres

1.6 Primo Oven maintenance

1.7 Building your Primo Oven in

2. Primo 60 Oven assembly

2.1 Primo Oven clearance

2.2 Primo Oven delivery

2.3 Primo Oven assembly

3. Primo 60 Oven use

3.1 The ‘dont’s’ when using your Primo Oven

3.2 What wood to use in your Primo Oven

3.3 How to make a fire

3.3.1 Lighting your oven for the first time/ in Autumn and Winter

3.4 How to cook in your Primo Oven

3.5 How to dispose of ashes safely

3.6 Oven Tools

4. Primo Oven Warranty

© The Stone Bake Oven Company 2014. All rights reserved.

1. About your Primo 60 Oven

Congratulations, you are now the owner of your own registered design Primo Oven, by the Stone Bake Oven Company.

Your Primo 60 Oven:

- Is hand cast in the UK
- Has Micro-Mesh Technology reinforcement
- Has been kiln dried before dispatch, meaning no laborious curing fires

! Before using the oven, follow all the Primo Manual installation steps, check that there are no obvious defects in the oven and that the safety information has been read and understood by anyone using the oven. Failure to do so may void the oven warranty.

TOP TIP:
To get the very most from your oven, be sure to check out the online cooking techniques guide and our free recipes. www.thestonebakeovencompany.co.uk

1.1 Protecting your Primo from the elements

To protect your oven from wet weather and frost in the long term, simply apply the Stone Bake Sealant twice per year, available from the online shop. This ensures your ovens longevity and keeps your oven dry for fast heat up times. If you have "built your Primo Oven in", as per the Stone Bake Oven Company's specification, there is no need to apply sealant if the building work is weather proofed.

1.2 Oven finish

Due to the nature of the materials used to make your oven and the hand casting process, natural variations between ovens is expected. You may notice slight chipping or pitting of the oven surface, this is normal. Colour variations may also be present, these will even out over time. Here at the Stone Bake Oven Company we believe each oven is unique, adding to its rustic and individual charm.

1.3 Soot

After the first use, your oven may become blackened in parts. This is due to soot accumilation and is a normal expectation of any wood fired oven.

© The Stone Bake Oven Company 2014. All rights reserved.

1.4 If your Primo Oven chips/ cracks

Take care when maneuvering your Primo Oven, as slight chipping may occur. If you would like to smooth any chips or pits in the oven surface simply ask the Stone Bake Team for a patch kit. Due to the expansion and contraction of the oven during operation, the appearance of hairline cracks, visible during and after operation is expected. This is a normal expectation of any wood fired oven. This WILL NOT effect the longevity and effectiveness of your Stone Bake Oven.

1.5 Primo reinforcement fibres

On very rare occasions, there is potential for fine metal fibres to protrude from the oven base or dome. Please take care and consideration when maneuvering the oven. These fibres can simply be removed or trimmed.

1.6 Oven maintenance

Finally an oven that cleans itself! The Primo 60 boasts very little cleaning and maintenance. All spilled or stuck on food will be burnt off by the heat achieved within the oven. Simply remove the ashes before the next firing in a safe way(see section 3.5).

1.7 Building your Primo Oven in

When we mention "building the Primo Oven in" we mean applying further insulation to the Primo Oven dome, insulating beneath the base, and building an enclosure around it, or rendering it.

The benefits of building in a Primo Oven include:

- Extending the ovens heat retention from 4+ hours to over 20+ hours
- No need to weatherproof the oven as the enclosure will be weatherproof.
- The ability to finish the Primo Oven to your own design, using wood, brick, metal, stone or other materials.

TOP TIP:
For Primo Oven build design examples and insulation materials visit the Stone Bake website. For easy step-by-step build instructions, "How To" guidance and further info simply contact the Stone Bake Team.

2. Oven delivey and assembly

2.1 Oven clearances

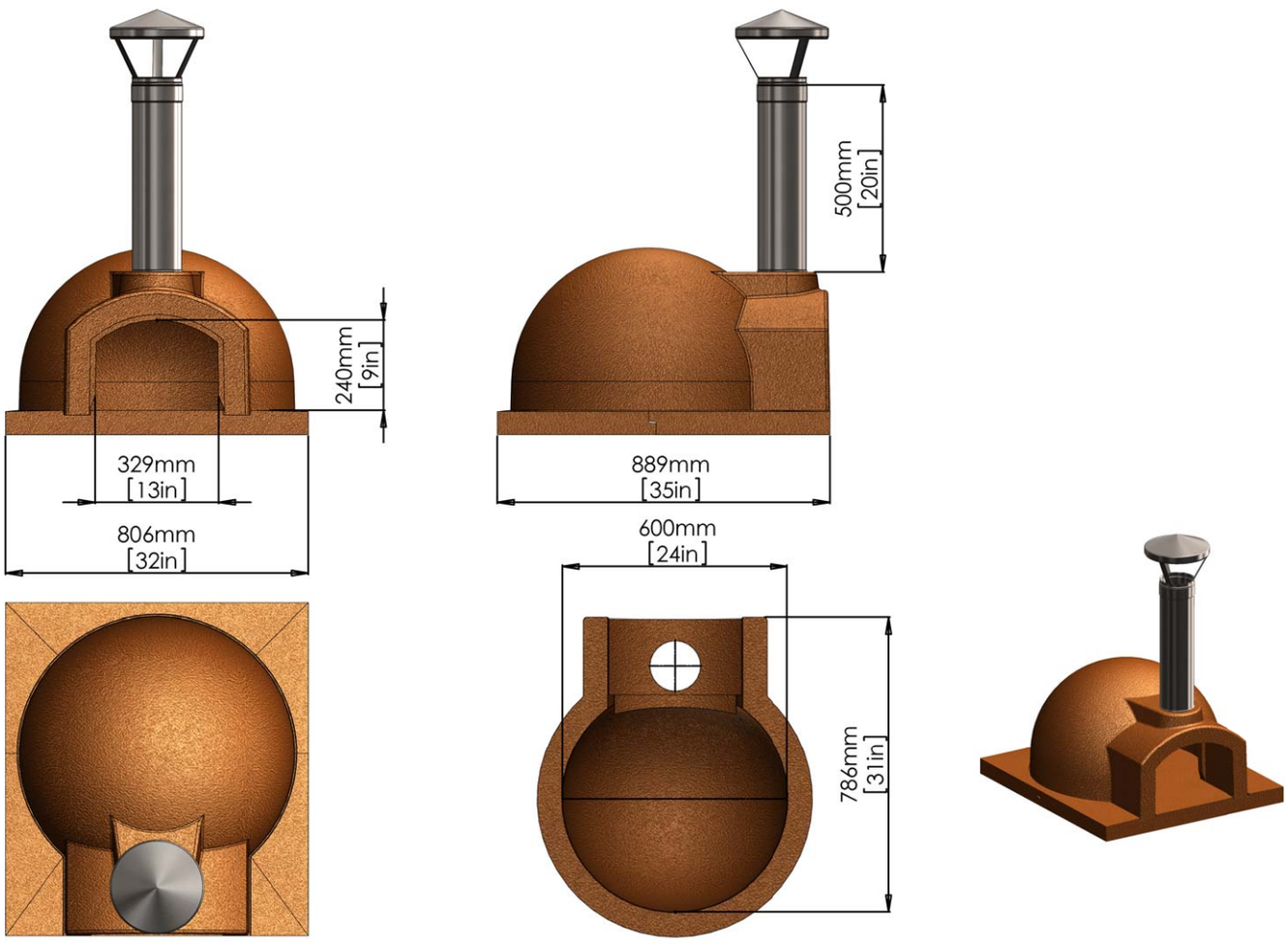
Oven clearances are recommended for your safety and the safety of your property. If you use the oven in its core form, greater oven clearances are

© The Stone Bake Oven Company 2014. All rights reserved.

required. If you choose to build the Primo in, lesser oven clearances are required. It is essential that these clearances are maintained. Failure to do so may result in fire.

Primo in core form:
Ensure a 500mm oven clearance is maintained from all walls of the oven and the oven mouth. Ensure at least a 900mm distance is maintained from the oven flue with nothing situated directly above the flue.

Primo built in:
If the Primo 60 is built in to The Stone Bake Oven Company specifications (dense insulation boards and render/enclosure) oven clearances are reduced to 100mm from all walls of the oven and 900mm from the flue.



© The Stone Bake Oven Company 2014. All rights reserved.

2.2 Oven delivery

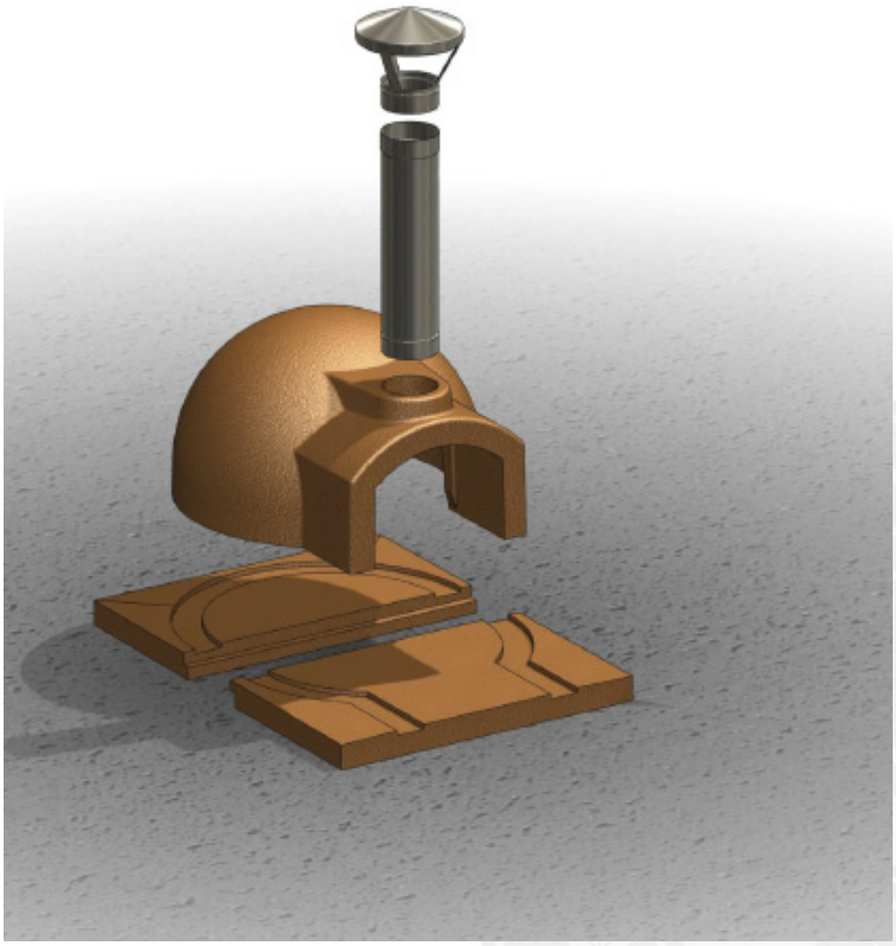
The oven weighs approx 180kg in total; 2x 55kg base pieces and 1x 70kg dome.

2.3 Oven assembly

! HEAVY: Oven assembly and movement requires a minimum of 2 - 4 adults to reduce the risk of bodily injury and oven damage.

! We recommend anyone lifting the oven is adequately trained in lifting techniques.

! Keep fingers and clothing clear from oven base and joints during set down.



© The Stone Bake Oven Company 2014. All rights reserved.

Step 1:
Select a location for your Primo 60. If outdoors, avoid any windy, exposed areas.

Oven Stands:

- You can purchase a metal, weatherproof stand from the Stone Bake Oven Company online shop.

- You can build a brick or block work stand to place the oven on: Ensure at least 3 sides of the oven are supported by at least 103mm of brick or block work(1 household brick thickness).

- You can build a wooden stand, however you MUST adhere to the safety precautions below:

! IMPORTANT INFORMATION WHEN BUILDING A WOODEN STAND:

- There **MUST** be a non-combustible, concrete layer of a minimum thickness of 150mm in between the oven and the wooden frame.

- The wooden stand **MUST** be a wooden frame only, no wood is to run beneath the floor of the oven.

- Please ask The Stone Bake Oven Company for the oven stand advice guide for further detail on wooden base construction.

! WARNING: Failure to adhere to these guidelines when building a wooden stand may result in fire.

Step 2:
Bearing your oven clearances in mind, set the oven base parts down on the Primo stand, or pre-constructed base. Ensure the oven base is facing the correct way before set down so that the grooves to place the dome in are showing (see previous images) then place oven dome on top. To ensure the oven floor is installed level, you can bed the base pieces down using sand or fire cement for a level finish.

! Handle the oven parts gently, rough set down may result in oven chipping.

Step 3:
Slot the flue length into the pre-prepared flue hole. Please note this may be a tight fit. Simply sand around the flue hole using medium course sand paper if flue insertion is too challenging. Place the oven cap on top of the flue length.

TOP TIP: For a black/coloured flue finish, simply purchase high heat coloured matte spray stove paint and follow pack instructions. Simple!

Your oven is now ready to use!

© The Stone Bake Oven Company 2014. All rights reserved.

3. Using your Primo Oven

3.1 The 'dont's' when using your Primo Oven

DO NOT use flammable liquids or sappy wood
DO NOT use treated wood, or non-organic firelighters
DO NOT cover entrance of oven
DO NOT place combustible materials within oven clearances
DO NOT overfill the oven
DO NOT use coals in the oven
DO NOT touch hot surfaces with naked skin

3.2 What wood to use in your Primo Oven

The Stone Bake Oven Company strongly recommend using kiln dried wood (moisture content under 20%) when using your oven. Seasoned wood, green wood or any wood with a moisture content above 20% will cause your oven to smoke and it will struggle to reach high temperatures.

TOP TIP: To 'kiln dry' your own wood, simply place a stack of seasoned wood in the oven after cooking one evening. The retained heat will dry your logs. Ensure you have removed all embers first!

3.3 How to make a fire

Very soon you will be used to firing up your oven and getting a feel for cooking environments. In the meantime, you can watch our firing up videos, read our cooking techniques guide or purchase a thermometer from our online shop.

TOP TIP: The Stone Bake Team are always on hand to answer any query.

TOP TIP: Your Primo 60 has been kiln fired for you, meaning your oven is ready to use without the need for timely curing fires!

Step 1

Using your kiln dried, non treated wood, chop into chunky kindling lengths of around 10 inches and about 3 inches thick.

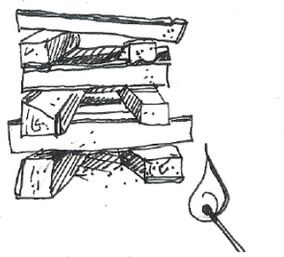
! Shop bought ready cut kindling can often be too small and will not last in the oven.

Using a natural fire lighter, place it in centre of the oven floor and make a small cross sectioned structure around it, using your cut kindling. Light the natural fire lighter.

© The Stone Bake Oven Company 2014. All rights reserved.

Place fire lighter

Form kindling stack



Light kindling stack

Step 2
Leave the fire stack to burn in the centre of the oven. This ensures the oven dome and base is saturated with heat evenly. Add to the burning kindling stack. You will start to approach optimum cooking temperatures 450+ degrees celcius. You can tell this by using an infra-red thermometer, a floor standing thermometer or when the sooty deposits in the oven diminish.

Step 3
Once you have reached optimum cooking temperatures, (450+ degrees celcius), you are ready to start the cooking process. Move the embers of the fire to the
back or side of the oven, exposing an area to place food.

You can do this using the metal pizza peel and can clear the oven floor using an oven brush or hearth mop.

TOP TIP: Always bring your oven up to optimum cooking temperature first, whether you are cooking pizza in a hot oven or roasting and baking in a cooler oven. This ensures the oven is saturated with heat and will stay hotter for longer.

TOP TIP: Remember to rotate your items to ensure even cooking, also remember to alternate embers on each side of the oven when cooking over long periods to ensure even distribution of heat.

3.3.1 Lighting your oven for the first time/ in Autumn and Winter
Your oven may take a little longer to reach optimum temperatures on your first firing. This is normal. In autumn and winter during wet weather or low temperatures, ensure you light the oven slow and steady, at a stable rising tempereture, for over 35+ minutes. Then resume with your regular firing technique.

! Failure to light the oven slowly in these instances may cause the oven damage and may affect your oven warranty.

3.4 How to cook in your oven
Your oven can be used for many different cooking techniques, with most dishes able to be cooked in a wood fired oven. To learn more about roasting, grilling, baking, pizza cooking and more visit our cooking techniques guide, available

© The Stone Bake Oven Company 2014. All rights reserved.

online with our free recipes. For foodie inspiration visit our Twitter and Facebook page, or get interactive and send in your pics.

TOP TIP: The door provided with your oven can be used for a range of different cooking techniques including roasting and baking. The oven door can also be utilised to extinguish a fire. Simply place the door in the oven doorway. Take care when doing so!

3.5 How to dispose of ashes safely

Even if its been over 24 hours since firing as the ashes from your oven can still be a fire risk. Ensure you wait until the oven is definitely cool before attempting to remove the ash. Remove ash with appropriate tools e.g. oven brush and place in a metal bucket with a sealable lid away from combustible materials.

3.5 Oven Tools

To run your oven safely and effectively it is essential that you use the correct tools. A large range of tools are available to purchase on our website from our online store. Ensure all pots and pans used are apropraite for high temperatures. We recommend cast iron post and pans for cooking in your wood fired oven.

© The Stone Bake Oven Company 2014. All rights reserved.

4. Primo Oven Warranty

Primo 60 Oven warranty
The Stone Bake Oven Company, producer of wood fired ovens, warrants the Primo Oven to be free from defects in workmanship and materials for the period of 1 year from the date of delivery.

Investigation of claims against warranty
The Stone Bake Oven Company reserves the right to investigate any/all claims against it's warrantys/this warranty, then subsequently decide upon method of settlement.

Warranty Qualifications
The warranty outlined above is subject to accordance with the following qualifications:
1) The warranty does not apply to normal wear and tear of the oven or small/ fine cracks which may appear due to the natural expansion and contraction under heat of the oven dome and base.
2) The Stone Bake Oven Company Primo Oven is installed in accordance to the Primo Installation Instructions, as outlined in the Stone Bake Oven Company Manual and complies with local building regulations.
3) The Primo Oven is subject to normal use, as defined by the operational manual. The Stone Bake Oven Company does not warrant the Primo Oven when any other fuels apart from dry untreated wood is burnt, as this may cause damage to the Primo Oven.
4) This warranty does not apply to cracking after overfilling the oven, or failing to use recommended fuels and/or failing to follow the guidelines of slow firing in autumn and winter.

Limitation Liability
Under this warranty and any other warranty expressed or implied by the Stone Bake Oven Company to the purchaser/s, shall be limited to repair, replacement or refund, subject to warranty qualifications being met as defined above.
In no event shall the Stone Bake Oven Company be responsible or liable for any incidental and consequential damages to property, losses, bodily injuries and the like, caused by defects in its products. Whether or not such damage is caused by The Stone Bake Oven Company's negligence or such damage is discovered before or after replacement or repair.

Dealers and employees have no authority to alter this warranty
Dealers and Stone Bake Oven Company employees have no authority to make any warranties or authorise any remedies which are not in accordance, or which are in addition to, those stated above.

How to register a claim against the warranty
In order for a claim against this warranty and for it to be valid, The Stone Bake Oven Company must be notified by telephone 0845 834 0252 or in writing to The Stone Bake Oven Company, Units 18 + 19 Christchurch Business Park, The Runway, Radar Way, Christchurch, Dorset, BH23 4FL. Claims should include the description of defect and original date of delivery with copy of original delivery/ advice note. Claims are to be made within 1 year of the advice note and delivery date.

© The Stone Bake Oven Company 2014. All rights reserved.

Notes

© The Stone Bake Oven Company 2014. All rights reserved.

For further information, printable manuals, our favourite recipes and more,
visit us at www.thestonebakeovencompany.co.uk